

# Standardized Recipe Form

Recipe Name: Blueberry Corn Muffins

Category Breads

Recipe # \_\_\_\_\_

Process: 2

(1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

<b>Ingredients</b> * Indicates a commodity item (Local) Indicates a local item	Servings		<b>Directions:</b> Include <i>step-by-step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
USDA All Purpose Flour* Granulated sugar Brown sugar Butter, softened Eggs, fresh large Cornmeal Baking Powder Salt Nutmeg, ground 2% Milk (Local) Frozen wild blueberries*	1 lb + 4 oz 7.5 oz 6.75 oz 8 oz 4 12 oz 1 Tbsp + 2 ½ tsp 1 tsp 1 tsp 2 cups + 1 Tbsp 4 cups	2 ½ lbs 15 oz 13 ½ oz 1 lb 8 large 1 ½ lb 3 Tbsp + 2 tsp 2 tsp 2 tsp 1 qt + 1/8 cup 2 qts	In a mixing bowl, cream butter and sugars. Add egg, mix well. Combine the flour, cornmeal, baking powder, salt and nutmeg: add to creamed mixture alternately with milk just until moistened. Fold in Blueberries. Coat muffin cups with non-stick cooking spray and use paper liners. Fill 2/3rds with batter. Bake at 350 in convection oven for 16 to 18 minutes or until toothpick comes out clean. Cool for 5 minutes before removing from pan.

Serving Size 1 muffin Pan Size \_\_\_\_\_

**Oven Temperature & Baking Time:**

Yield \_\_\_\_\_ Number of Pans \_\_\_\_\_

	Temperature	Minutes
Conventional	<u>375</u>	<u>22</u>
Convection	<u>350</u>	<u>16-18</u>

**Meal Pattern (Based on Serving Size):** \_\_\_\_\_

\_\_\_\_\_ Meat/Meat Alternative  
 \_\_\_\_\_ Fruit/Vegetable  
1 Grains/Breads

If available, **Nutrition Analysis:** **Serving Size:** \_\_\_\_\_

<u>148</u> Calories	<u>2.63</u> Saturated Fat (g)	<u>0.3</u> Vitamin C (mg)
<u>2.60</u> Protein (g)	<u>139</u> Sodium (mg)	<u>172.3</u> Vitamin A (IU)
<u>4.61</u> Total Fat (g)	<u>0.93</u> Fiber (g)	<u>51.3</u> Calcium (mg)
<u>28.1</u> % Calories from Total Fat		<u>1.01</u> Iron (mg)

This recipe is from Kathy Hudson at Ophir School in Gallatin Gateway, Montana.